AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1. (currently amended) A composition for feeding monogastric animals comprising a controlled release lipid matrix and a mixture of active substances incorporated within the matrix, where:
the controlled release lipid matrix consists of (a) at least one hydrogenated vegetable triglyceride selected from the group consisting of: palm butter, sunflower oil, corn oil, rape oil, peanut oil ~~or~~ and soybean oil or (b) animal triglycerides selected from the group consisting of:~~chosen among~~ bovine tallow and ~~or~~ swine lard;
the mixture of active substances consists of at least one organic acid and at least one aromatizing agent wherein the organic acid is selected from the group consisting of:
formic acid in an amount of 0.1 to 50% by weight, with respect to the weight of the composition;
lactic acid in an amount of 0.1 to 50% by weight, with respect to the weight of the composition;
citric acid in an amount of 0.1 to 60% by weight, with respect to the weight of the composition;
fumaric acid in an amount of 0.1 to 60% by weight, with respect to the weight of the composition;
malic acid in an amount of 0.1 to 50% by weight, with respect to the weight of the composition; ~~or~~ and sorbic acid in an amount of 0.1 to 60% by weight, with respect to the weight of the composition;
and the aromatizing agent is selected from the group comprising of natural ~~or~~ and natural-identical~~similar~~ aromatizing agents selected from the group consisting of~~chosen among~~: mixtures of herbs, extracts from plants, oleoresins, essential oils, aromatizers and natural fragrances.

2. (cancelled)

3. (original) The composition according to claim 1, wherein said organic acids are present in form of salts.

4. (currently amended) The composition according to claim 3, wherein said salts of organic acids are selected from the group consisting of:~~chosen among~~:
calcium formate in an amount of 5 to 35% by weight, with respect to the weight of the

composition;
and potassium sorbate in an amount of 5 to 20% by weight, with respect to the weight of the composition.

5. (original) The composition according to claim 1, wherein said composition is microencapsulated and is in the physical form of spheres having a diameters of 100 to 2000 microns.

6. (original) The composition according to claim 1, wherein said composition further comprises orthophosphoric acid in an amount of 0.1 to 50% by weight, with respect to the weight of the composition.

7. (previously presented) A method for preparing a composition according to claim 1 comprising the following stages:
place an homogenous mass comprising a melted lipid matrix and additives in a container;
disperse into said homogenous mass a mixture of active substances consisting of at least one organic acid and/or salts thereof and at least one aromatizing agent; and
spray in a cold room the mass obtained in the previous stage.

8. (currently amended) The method according to claim 7, wherein said lipid matrix consists of at least one hydrogenated vegetable triglyceride selected from the group consisting of: palm butter, sunflower oil, corn oil, rape oil, peanut oil ~~or~~ and soybean oil.

9. (currently amended) The method according to claim 7, wherein said organic acids are selected from the group consisting of:
formic acid in an amount of 0.1 to 50% by weight, with respect to the weight of the composition;
lactic acid in an amount of 0.1 to 50% by weight, with respect to the weight-of the composition;
citric acid in an amount of 0.1 to 60% by weight, with respect to the weight of the composition;
fumaric acid in an amount of 0.1 to 60% by weight, with respect to the weight of the composition;
malic acid in an amount of 0.1 to 50% by weight, with respect to the weight of the composition; ~~or~~ and sorbic acid in an amount of 0.1 to 60% by weight, with respect to the weight of the composition;

10. (currently amended) The method according to claim 7, wherein the aromatizing agent is selected from the group comprising of natural ~~or~~ and natural-identical~~similar~~ aromatizing agents selected from the group consisting of~~chosen among~~: mixtures of herbs, extracts from plants,

oleoresins, essential oils, aromatizers and natural fragrances.

11. (currently amended) The method according to claim 7, wherein said lipid matrix consists of animal triglycerides selected from the group consisting of:~~chosen among~~ bovine tallow and ~~or~~ swine lard.

12. (original) The method according to claim 9, wherein said organic acids are present in form of salts.

13. (currently amended) The method according to claim 12, wherein said salts of organic acids are selected from the group consisting of~~chosen among~~:
calcium formate in an amount of 5 to 35% by weight, with respect to the weight of the composition;
and potassium sorbate in an amount of 5 to 20% by weight, with respect to the weight of the composition.

14. (original) The method according to claim 7, wherein said composition is microencapsulated and is in the physical form of spheres having a diameters of 100 to 2000 microns.

15. (original) The method according to claim 7, wherein said composition further comprises orthophosphoric acid in an amount of 0.1 to 50% by weight, with respect to the weight of the composition.

16. (currently amended) A method for contrasting the development of bacteria or pathogenic fungi in animals' gastro-resistant system comprising a step in which monogastric animals are fed with a composition comprising a controlled release lipid matrix and a mixture of active substances wherein:
the controlled release lipid matrix comprises at least one hydrogenated vegetable triglyceride;
the mixture of active substances comprises at least one organic acid and at least one aromatizing agent selected from the group comprising of natural ~~or~~ and natural-identical~~similar~~ aromatizing agents.

17. (currently amended) The method according to claim 16 wherein said hydrogenated vegetable triglyceride is selected from the group comprising of: palm butter, sunflower oil, corn oil, rape oil, peanut oil ~~or~~ and soybean oil.

18. (currently amended) The method according to claim 16, wherein said organic acid is selected from the group comprising of:
formic acid in an amount of 0.1 to 50% by weight, with respect to the weight of the composition;
lactic acid in an amount of 0.1 to 50% by weight, with respect to the weight of the composition;
citric acid in an amount of 0.1 to 60% by weight, with respect to the weight of the composition;
fumaric acid in an amount of 0.1 to 60% by weight, with respect to the weight of the composition;
malic acid in an amount of 0.1 to 50% by weight, with respect to the weight of the composition; ~~or~~ and sorbic acid in an amount of 0.1 to 60% by weight, with respect to the weight of the composition.

19. (original) The method according to claim 16, wherein said aromatizing agent is selected from the group: mixtures of herbs, extracts from plants, oleoresins, essential oils, aromatizers and natural fragrances.

20. (original) The method according to claim 16, wherein the intestinal microbism is equilibrated in order to contrast the proliferation of unwanted intestinal microflora in the animals.